

HOUSEHOLD RECIPES.

SOMETHING TO TICKLE THE PALATE.

Canned Oysters, Boiled Hutton, White Soup, Yeast
Cutlets, Eggs Breuille, Ham Delaware Style,
Terrapin, Spinach, Soda Biscuits,
Dried-Apple Pudding, &c.

Cleanliness and cleanliness are of so much importance in the kitchen that too much attention cannot be given to them. It is impossible to make delicate soups, good cake and bread without the vessels and utensils in use being kept perfectly sweet and clean, and, as very few servants can be trusted with these matters, it is well for the housewife, if she does not give her personal supervision to the work, to make a tour of inspection each day to see that they have been properly attended to.

CANNED OYSTERS.
Take three pints of large oysters, with a fork lift each one from the liquor, put them in a colander, mix a tablespoonful of salt with them, and place the colander under the hydrant and wash and drain them well. Have a pan ready over the fire, with a quart of good oil heated to it. Put the

Select a plump, fresh chicken. After carefully drawing and washing it, put it in a stew pan with two quarts of water and half a cup of rice. Simmer two hours, or until the fowl is quite tender, remove it from the soup and add salt and Cayenne pepper.

BOILED MUTTON.
Take a leg of mutton weighing five pounds, wash well and plunge it into a kettle of boiling water. Add a little salt to the water. Cook slowly about

with butter and flour rubbed together, adding salt to taste. Have two hard-boiled eggs nicely chopped and add them to this gravy. Place the meat upon a flat dish, pour some of the sauce over it and send the remainder to the table in a gravy-boat. Currant jelly should always be served with boiled mutton.

VEAL CUTLETS.

Break six eggs into a stew-pan, add quarter of pound of fresh butter cut into small pieces, some

Stir with a wooden spoon. When they begin to stick take them off the fire, but do not cease stirring until they are thick and light. Pour them on a platter and serve garnished with squares of bread browned in butter.

HAM, DELAWARE STYLE.

Wash an old ham and put it on to boil in a large kettle of cold water. When it boils up once change the water and add a pint of cider with

any reason, time for cooking them, but it is very easy to try them with a fork, and when quite tender, but not broken, they are done. Remove the skin while the ham is warm, and with the ham rub a cup of brown sugar thickly over it. Place in a quick oven and brown nicely, but do not let burn. Try it.

TERRAPIN.

Boil the terrapins until tender, and pick them

Put the egg and put them with the meat and liver into a stew-pan. Dress a tablespoonful of flour over them, and to three terrapins add half pound of butter, with half a tumbler of water or oyster juice. Season with salt and Cayenne pepper. Boil gently a few minutes, and add the yolks of three eggs beaten in two tablespoonfuls of wine. Remove immediately from the fire stirring until the dressing thickens, and add the

to remove the grit. Pour boiling water over and boil slowly for half an hour, or until tender. Drain well in a colander and then return it to the kettle. Add butter, pepper, and salt, and stir it very fine. Serve in a covered dish, with slices of hard-boiled eggs laid over or around it.

hour and with sweet milk mix it into a dough, be not too soft, knead slightly to make it stick together, and roll out about an inch thick; cut the dough into round cakes, stick each with a fork and bake about fifteen minutes in a quick oven.

DRIED APPLE PUFFING.

Soak one pound of dried apples over night, then wash them very clean, so that they can be cooked in the cream, so that they will be good to eat.

Butter, two eggs, well beaten, a tablespoonful of
butter, and sugar and cinnamon to taste. Bake in
an open crust and serve cold.

PLUNKETS.

Rub a quarter of a pound of butter and half
pound of sugar to a cream, add four eggs, the
yolks and the whites beaten separately. Flavor
with lemon or bitter almonds and add slowly a
pound of corn starch. Bake in little tins about

Beat to a cream one large cup of butter and two cups of sugar; add one cup of cream and five eggs, yolks and whites beaten separately, and leaving out whites of three of them. Flavor with the juice and grated rind of two oranges. Stir slowly three and three-quarters of a cup of flour which has been sifted, with half a teaspoonful of soda and one teaspoonful of cream-tartar. Bake in a shallow pan. *Mrs. J. C. Baker.*

Sift two pounds of flour into a bowl and run through it half a pound of butter or lard; add small bowl of brown sugar, a teaspoonful of salt, a heaping tablespoonful of ground ginger, a teaspoonful of cinnamon, and the same of cloves mix all into a dough with molasses. knead it well

THE WRONG SENATOR.
The Mistake of an Obnoxious Office
Seeker—A Laughable Incident.
 On Sunday last, when Senator Jones reached Ogden, the train had no sooner stopped than Salt Lake man jumped on and inquired for Senator Jones.

The man thus addressed took in the situation at a glance, and determined to make the most of it. He extended his hand with a cordial grip, and said: "Take a seat, old boy. What can I do for you?"

"Well, no, but it's so long since we met that I didn't know but what you might have sort'er forgot the old boys."

"Didn't you loan me a horse once to get out Arizona? And when the—"

"Well, I did; and a mighty good piece of horseflesh it was. I paid \$500 for it the week before."

"Did ye think I'd forget that? It's lived in n—"

"The office isn't worth havin', Colonel. I'm thinkin' that some sort of a foreign mission might be better suit you—say Plenipotentiary to France. You speak elegant French, you know."

"But speaking of that lone *un bien fait n'*
jamais péché."

"That's what I'd do; jam 'em right to the wall
Eplurine mmm, as they say in Paris."

Just then a man on the seat just behind snickered
a little, and the office-seeker turned round as if
a man who was talking French rose up and
marked:

"Tell me your name and I'll introduce you

An English gentleman.
LONDON, Jan. 12.—At the Mansion House yesterday the hearing adjourned from the 26th until the 27th inst. on account of the illness of the applicant. The hearing of an application for a warrant against the Marquis of Blandford was postponed until the 27th inst.

The Marquis disappeared from London in July 1861, in consequence of difficulties arising from racing affairs. He has since been seen in Constantinople and Cyprus, and is now believed to be in Russia. The warrant for his arrest is required with the view of commencing extradition proceedings. Huntly's solicitors and agents refuse all information.

against the accused, which have been instituted
another party. The defendant is still abroad.